



Recipe Name: Fiesta Chicken Ranch Fajitas

File No:

Recipe Adapted From:



On Wisconsin!

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 fajitas each	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Chicken Stock		2 cups	Marinade: 1. Dissolve cornstarch in the chicken stock. 2. Heat over medium heat until thickened. Cool. 3. Add oil to cooled, thickened stock. 4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture. 5. Pour marinade over defrosted chicken strips. Marinade overnight in the refrigerator. 6. Drain the chicken, discard any leftover marinade. 7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is has reached 165°F, for at least 15 seconds. 8. Place cooked chicken in a steam table pan. 9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pans, with chicken strips. CCP: heat to 165°F or higher for at least 15 seconds. 10. For each serving, place 3.4 oz of chicken strips into the center of each tortilla, followed by ½ cup of tomato sauce mixture, ¼ cup shredded romaine, and ⅛ cup fresh diced tomato. CCP: Hold for hot service at 135°F or higher.
Constarch		¼ cup	
Oil, Olive		2 cups	
Vinegar, White		2 cups	
Sugar		1½ cups	
Pepper, Ground		1 Tbsp 1 tsp	
Garlic, Granulated		1 Tbsp 1 tsp	
Chili Powder		2 Tbsp	
Cumin, Ground		1¼ tsp	
Oregano, Leaves, Dried		2 tsp	
Chicken Fajita Strips,Ckd, Frzn #USDA 100117	10⅔ lbs		
Corn, Frozen, No Salt Added, USDA #100348		4½ cups	
Onion, Raw, Chopped		2 cups	
Peppers, Bell, Green, Raw, Chopped		1½ cup 2Tbsp	
Tomatoes, Diced, Canned, USDA #100329		1¾ cup 2 Tbsp	
Salsa, Low-Sodium, Canned, USDA #100330		1¾ cup 2 Tbsp	
Tomatoes, Raw, Chopped		1 qt 2¼ cups	
Lettuce, Romaine, Raw, Shredded		3 qt ½ cup	
Tortilla, Whole Wheat, USDA #110394		50 Tortilla	

Meal Component Contribution				Total Yield	
Meat/Meat Alternate: 2 oz eq				Weight:	
Vegetable Subgroups				Number of Pans:	
DG	RO	BPL		Pan Size:	
⅛ cup	⅛ cup			Volume:	
S	O	A		Nutrition Analysis Based on Portion Size	
		¼ cup		Calories: 384 kcal	
Fruit:				Saturated Fat (g): 3.58g	
Grains: 2 oz eq				Sodium (mg): 565.72mg	
Based on USDA Food Buying Guide-RAW				Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional